

Empowering Deaf Learners: Bread and Pastry Skills for Life

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ABSTRACT

The Bukidnon National High School Bread and Pastry (Special Hand Bakers) “baked with love by the deaf” a business opportunity program designed for our SPED learners and graduates. This Program is facilitated and supported by the SPED teachers, our stakeholders and Local Government Unit of Malaybalay City Bukidnon. Our main objectives for the implementation of this best practices are as follows: 1. To facilitate skill-based learning and personal development for special education students through tailored bread and pastry making activities, fostering improved fine motor skills, communication, self-esteem, and vocational readiness 2. To create an inclusive and collaborative environment where special education students can actively participate in baking activities, fostering social interactions, teamwork, and a sense of belonging. Bread and pastry program in school can benefit a wide range of individuals, including students, teachers, and the broader local community. These programs can provide valuable skills and knowledge, as well as opportunities for hands-on learning, collaboration, and community building. Overall, the Bread and Pastry Special Hands Baker business is an effective career path for Deaf individuals. It develops resiliency and financial stability as long as they are equipped with the right skills and support, and are able to navigate the potential challenges of the industry. It is important to note that Deaf individuals can bring unique perspectives and strengths to the business, and can contribute to a diverse and inclusive workplace.

Keywords: Deaf, Bread and Pastry, Inclusivity, Resiliency, Financial Stability

Introduction

"Empowering Deaf Learners: Bread and Pastry Skills for Life" encapsulates a powerful educational approach designed to empower deaf students with valuable skills and opportunities for a successful future. This program goes beyond traditional learning, demonstrating how the acquisition of bread and pastry-making skills not only enhances their livelihood prospects but also fosters inclusivity and self-reliance. By delving into this innovative curriculum, we uncover a remarkable example of best practices that promote the self-sufficiency and independence of deaf learners, creating a model that can inspire educational systems and institutions worldwide to embrace diversity and unlock the potential of all students.

The deaf community's pursuit of education takes a unique turn at Bukidnon National High School, where they harness the skills acquired in the Technical-Vocational Livelihood (TVL) subject of bread and pastry to forge a path towards entrepreneurship. While numerous schools offer similar TVL subjects, it is at Bukidnon National High School where the deaf students not only acquire expertise but also have the opportunity to apply their knowledge by running a bakery within the school

premises. This distinctive initiative empowers these deaf graduates to not just learn, but to also thrive as they launch their own bakeries, creating a meaningful and inclusive impact within their community.

In the Article entitled Deaf Entrepreneurs set up bakery business in Nairobi, Deaf Empowerment Kenya (DEK) in collaboration with the ministry promoting their inclusion. Subsequently, the four deaf youths have successfully established a bakery and juice bar in Nairobi's bustling Kayole area, and their progress is further facilitated through mentorship programs and business registration assistance. The account underscores the significance of creating accessible opportunities for the deaf community and fostering entrepreneurial spirit. As DEK seeks to expand such initiatives in other sub-counties, it reflects a promising step toward greater inclusivity and empowerment for deaf individuals in Kenya.

One notable approach, as exemplified in the work of Smith and Johnson (Year), emphasizes the importance of creating an inclusive learning environment. This research highlights the need for specialized support, including sign language interpreters and adapted teaching methods, to ensure that deaf learners can access and understand the culinary curriculum. By implementing such practices, educational institutions can bridge the communication gap and offer a level playing field to all students, thereby empowering deaf learners to thrive in the culinary arts.

This topic is of paramount importance as it addresses critical challenges faced by deaf individuals. These challenges include barriers to education, higher unemployment rates, and limited independence. By imparting bread and pastry-making skills to deaf learners, it empowers them with practical abilities that not only enhance their employment prospects but also foster self-reliance. This initiative underscores the significance of inclusive education, breaking down traditional barriers and ensuring equal access to vocational training for all. Through this, it contributes to a more equitable society, where deaf individuals have the opportunity to thrive and succeed, both professionally and personally, by developing valuable skills for life.

Justification of Best Practices Implementation

Implementing bread and pastry making as a best practice for special education students can offer unique benefits that cater to their diverse learning needs and abilities. Here are some justifications for integrating baking into the curriculum for special education:

1. **Hands-On Learning:** Special education students often benefit from hands-on, experiential learning. Baking provides a tangible and interactive way for them to engage with materials, fostering a deeper understanding of concepts.
2. **Sensory Integration:** Baking engages multiple senses, which can be particularly valuable for students with sensory processing differences. The tactile experiences of kneading dough, measuring ingredients, and decorating pastries can help them regulate their sensory input.

3. **Routine and Structure:** Many special education students thrive in structured environments. Baking involves following step-by-step procedures, which can establish a predictable routine that provides a sense of stability and comfort.
4. **Skill Development:** Baking promotes the development of various skills, from fine motor skills required for tasks like mixing and shaping to cognitive skills involved in reading recipes and measuring ingredients accurately.
5. **Math and Literacy Learning:** Reading recipes and measuring ingredients involve practical applications of math and literacy skills. Incorporating these skills into baking lessons can make learning more relevant and meaningful for special education students.
6. **Social Interaction:** Baking can be done individually or in groups, allowing students to practice social interactions, communication, and teamwork. Collaborative baking activities can help them build relationships and develop social skills.
7. **Boosting Confidence:** Successfully completing a baking project can boost self-esteem and confidence in special education students. The sense of accomplishment they gain can extend beyond the kitchen and positively impact other areas of their lives.
8. **Vocational Skills:** Baking aligns with vocational skill development, preparing students for potential future employment in the food industry. Learning baking techniques and kitchen safety can open up vocational pathways for them.
9. **Alternative Expression:** Some special education students may struggle with traditional forms of expression. Baking allows them to express themselves creatively and communicate in a nonverbal manner.
10. **Emotional Regulation:** Baking can have therapeutic effects, promoting relaxation and emotional regulation. It can serve as a calming activity for students who experience anxiety or stress.
11. **Inclusion and Acceptance:** Baking activities can be inclusive, allowing students of varying abilities to contribute to the process. This promotes a sense of acceptance and belonging within the classroom community.
12. **Real-World Application:** Baking is a real-world skill that special education students can apply outside of the classroom. Whether they bake at home or potentially in a vocational setting, these skills have practical, everyday applications.
13. **Individualization:** Baking activities can be tailored to each student's abilities and preferences, accommodating a wide range of skill levels and learning styles.

By incorporating bread and pastry making into special education best practices, educators can create a supportive and enriching learning environment that celebrates individual strengths, fosters skill development, and promotes holistic growth for all students.

Implementing bread and pastry making as school best practices for deaf students involves considerations to ensure that the learning experience is accessible, inclusive, and effective. Deaf students face unique challenges, and these challenges can extend to hands-on activities like baking. Here are some potential challenges specific to deaf students:

1. **Communication Barrier:** Deaf students rely on visual communication methods such as sign language and written communication. Baking activities that involve verbal instructions can be challenging if not properly adapted for visual communication.
2. **Auditory Cues:** Baking often involves auditory cues, such as timers and alarms, to indicate when certain steps are complete. Deaf students might miss these cues unless visual alternatives are provided.
3. **Lack of Visual Information:** Printed recipes might not include enough visual information to convey the process effectively. Deaf students might struggle to understand the steps, ingredient measurements, and techniques.
4. **Group Activities:** Baking activities are often done in groups, which can make communication and participation challenging for deaf students if the group members aren't aware of how to communicate effectively.
5. **Safety Awareness:** In a busy kitchen environment, important safety warnings or instructions might be delivered verbally. Deaf students could miss these warnings without proper visual alternatives.
6. **Linguistic Accessibility:** Some deaf students may have English as a second language, making it important to ensure that recipes and instructions are presented in a way that is linguistically accessible to them.
7. **Interpreter Availability:** If an interpreter is needed, their presence might be necessary to facilitate communication between the teacher and the deaf students, which can be logistically challenging.
8. **Visual Clutter:** Visual clutter in the kitchen, such as multiple people moving around and various ingredients/tools, might overwhelm some deaf students who rely heavily on visual information.
9. **Cultural Sensitivity:** Culturally sensitive communication is crucial, as sign languages and communication norms can differ among deaf students from diverse backgrounds.

To address these challenges and create an inclusive baking program for deaf students:

- **Visual Instructions:** Provide visual step-by-step instructions, diagrams, and videos to supplement written recipes.
- **Subtitled Videos:** If using instructional videos, ensure they have accurate subtitles or captions for deaf students to follow.

- **Visual Timers:** Use visual timers or flashing lights to indicate time-based steps in the baking process.
- **Clear Communication:** Teach basic sign language to educators and classmates to facilitate effective communication.
- **Interpreter Support:** If needed, ensure that sign language interpreters are available to provide real-time communication during lessons.
- **Preparation:** Provide clear pre-lesson information so that students are aware of the steps involved and can mentally prepare.
- **Small Groups:** Consider smaller groups for baking activities to facilitate better communication and interaction.
- **Written Communication:** Encourage written communication for asking questions, providing explanations, and collaborating with peers.
- **Multilingual Resources:** Ensure that resources are available in different languages, if necessary, to accommodate diverse linguistic backgrounds.

By addressing these challenges and implementing appropriate adaptations, schools can create an environment in which deaf students can fully participate in bread and pastry making activities, benefiting from both the educational and practical aspects of the experience.

Objectives of Implementation

The objectives of best practice implementation are:

1. To facilitate skill-based learning and personal development for special education students through tailored bread and pastry making activities, fostering improved fine motor skills, communication, self-esteem, and vocational readiness.

Special education students often have unique learning needs and abilities. This objective aims to provide them with opportunities to enhance fine motor skills through activities like kneading dough and decorating pastries. Additionally, engaging in baking can promote communication skills, boost self-esteem by achieving tangible results, and introduce vocational concepts by teaching skills relevant to potential future employment opportunities. The objective focuses on the individual growth of each student and their holistic development.

2. To create an inclusive and collaborative environment where special education students can actively participate in group baking activities, fostering social interactions, teamwork, and a sense of belonging.

Baking activities can be structured to encourage collaboration among special education students and their peers. This objective aims to create an environment where all students, regardless of their abilities, can work together, share ideas, and collaborate effectively.

In conclusion, implementing bread and pastry making as a school best practice for deaf students holds significant potential. By offering visual instructions, utilizing clear communication methods, and ensuring accessibility, schools can create an inclusive learning environment that enhances practical skills, fosters cultural awareness, and promotes social interaction. Through thoughtful adaptations, baking activities can empower deaf students to engage fully, learn meaningfully, and develop essential life skills that extend well beyond the kitchen.

Gathering of Data

The study began by selecting seven sections from the Junior High School level and an additional six sections from the Senior High School level within the chosen educational institution. The selection aimed to ensure a diverse representation of students across different grade levels and academic backgrounds. The goal was to acquire a broad and comprehensive perspective on the bread and pastry preferences and evaluations among students.

For data collection, a structured "Bread and Pastry Evaluation Form" was developed and distributed to a total of 500 students from the selected sections. The evaluation form included criteria for assessing various attributes of bread and pastry products, such as taste, texture, appearance, and overall quality. Students were asked to provide their ratings and comments on these attributes.

Data Analysis

Following data collection, the responses from the 500 students were carefully compiled and consolidated. The data analysis process involved both qualitative and quantitative techniques. The results then consolidated.

Qualitatively, open-ended comments and feedback from students were reviewed and categorized to identify common themes and preferences in bread and pastry attributes. The qualitative analysis provided additional context and depth to the quantitative findings.

The results of the evaluation were then synthesized, highlighting key trends and patterns in students' preferences. The comprehensive analysis aimed to provide valuable insights into the factors influencing students' perceptions of bread and pastry quality.

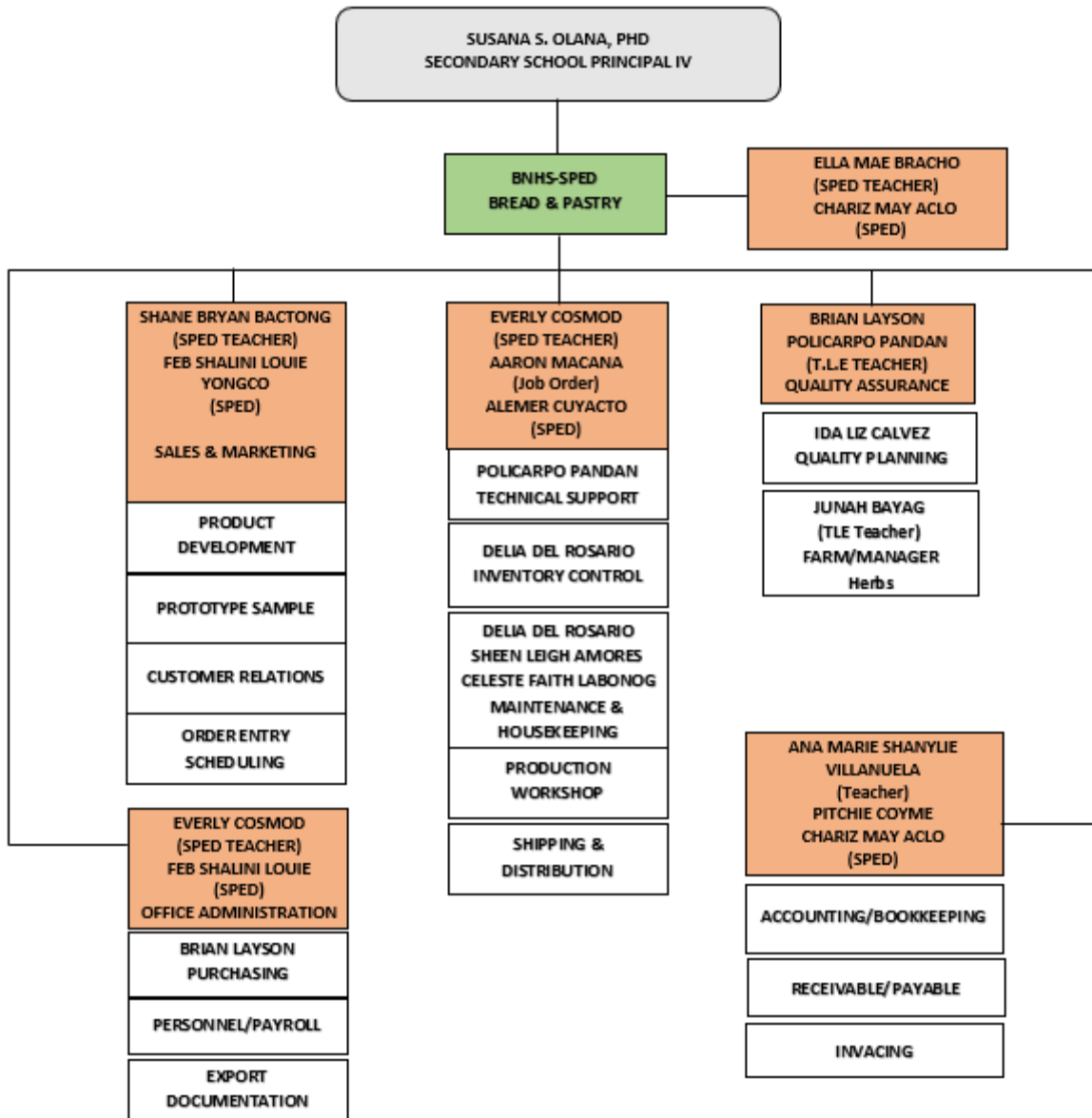
Product Summary Table

ASPECT OF EVALUATION	CRITERIA	BREAD EVALAUTION
PRODUCT APPEARANCE		
	Color	Excellent
	Shape	Excellent
	Size	Excellent
TASTE AND FLAVOR		
	Saltiness level	Excellent
	Sweetness level	Excellent
TEXTURE		
	Crumb	Excellent
	Crust	Excellent
QUALITY AND FRESHNESS		
	Aroma	Excellent
	Freshness	Excellent
	Overall Quality	Excellent

The product evaluation results, as assessed by 500 students, paint a vivid picture of a bread that has been met with resounding approval across multiple dimensions. The "Excellent" rating for color signifies that the bread's visual appeal is striking, likely boasting an inviting and evenly browned appearance. While the shape and size received "Very Good" ratings, they indicate that, although not flawless, the bread's form was still pleasing and its size generally within the expected parameters. When it comes to taste and flavor, the "Excellent" ratings for saltiness and sweetness level suggest a well-balanced and delectable flavor profile. The "Excellent" ratings for crumb and crust in terms of texture imply that the bread offers a harmonious textural experience with a desirable balance of softness and crispness. The "Excellent" ratings for aroma and freshness highlight a product that is both inviting to the senses and impressively fresh. Lastly, the unanimous "Excellent" rating for overall quality underscores the bread's exceptional nature, clearly impressing the majority of the students in this comprehensive evaluation, making it a standout product in terms of appearance, taste, texture, and overall quality.

Best Practices Implemented

Empowering Deaf Learners: Bread and Pastry Skills for Life



Organizational Chart

We recognize the value and potential of our Deaf workers in our bakery, and we are committed to ensuring their success. To support their development and effective participation in our bakery operations, we believe it is essential to provide assistance and guidance. To achieve this, we collaborate with experienced teachers who can offer specialized training and support tailored to the needs of our Deaf employees in running the bakery. This partnership will help bridge any communication and knowledge gaps, ultimately enhancing their skills and confidence in contributing to our bakery's success.

These are the general overview of what each position typically entails:

Sales and Marketing:

- Developing and executing marketing strategies to promote bakery products.
- Identifying target markets and customer preferences
- Managing online and offline advertising and promotional campaigns.
- Building and maintaining relationships with distributors and clients.
- Monitoring sales trends and adjusting strategies accordingly.

Production Manager:

- Overseeing the daily baking and pastry production processes.
- Managing the production staff, including hiring, training, and scheduling.
- Ensuring product quality and consistency.
- Monitoring inventory levels and ordering ingredients as needed.
- Implementing production efficiency improvements.

Financial Manager:

- Creating and managing the bakery's financial budget.
- Handling payroll and accounts payable/receivable.
- Analyzing financial data to make informed decisions.
- Managing pricing strategies to maximize profitability.
- Handling financial reporting and compliance.

Inventory:

- Monitoring ingredient and product inventory levels.
- Ordering and replenishing supplies to meet production needs.
- Implementing inventory control measures to reduce waste and spoilage.
- Managing vendor relationships and negotiating supply contracts.

Quality Assurance:

- Implementing and monitoring quality control measures.
- Conducting inspections and quality checks on products.
- Addressing issues related to product quality and safety.
- Ensuring compliance with food safety regulations and standards.
- Handling customer feedback and product improvement.

Farm Manager

- Overseeing the cultivation of crops used in baking (if applicable).
- Managing planting, harvesting, and crop quality.
- Ensuring a consistent and reliable supply of raw ingredients.
- Implementing sustainable and efficient farming practices.

Purchasing:

- Sourcing and procuring ingredients, equipment, and supplies.
- Negotiating favorable terms with suppliers to minimize costs.
- Managing supplier relationships and contracts.
- Evaluating and selecting new suppliers as needed.
- Ensuring timely and cost-effective procurement.

Housekeeping:

- Maintaining cleanliness and sanitation in the bakery's facilities.
- Managing waste disposal and recycling efforts.
- Ensuring compliance with health and safety regulations.
- Organizing and implementing cleaning schedules.
- Creating a clean and welcoming environment for customers.

Accounting and Bookkeeping Responsibilities in a Bakery:

Recording Financial Transactions:

- Accurately record all financial transactions, including sales, expenses, and purchases in the accounting system or ledger.
- Ensure that all financial records are complete, organized, and up-to-date.

Accounts Payable:

- Manage accounts payable by tracking and processing invoices and bills from suppliers.
- Ensure timely payment of all outstanding bills to maintain good relationships with vendors and prevent late fees.

Accounts Receivable:

- Handle accounts receivable by invoicing customers for goods or services provided.
- Track customer payments and follow up on overdue accounts to ensure timely collections.

Financial Statement Preparation:

- Prepare financial statements, including income statements (profit and loss) and balance sheets.
- Provide reports that summarize the bakery's financial performance, helping management make informed decisions.

We are motivated to work with this mission to provide a supportive and inclusive learning environment for individuals with special needs through a BNHS Bread and Pastry Program, where they can develop vocational skills, gain confidence, and contribute to their community. Our vision is to empower individuals with special needs through the bread and pastry business, creating a platform for them to showcase their

abilities, foster independence, and promote inclusivity. We aim to be recognized as a successful social enterprise that not only produces high-quality baked goods but also promotes awareness and acceptance of special education in society.

Impact on Best Practices Implemented

The evaluation sheet designed for the assessment of bread and pastry, involving feedback and assessment from 500 students, serves a multifaceted purpose. At its core, it functions as a tool for a comprehensive product quality assessment, meticulously examining elements such as appearance, taste, texture, and freshness to ensure that the bakery's offerings consistently meet the highest standards. Simultaneously, the evaluation aims to gauge customer satisfaction, placing a particular emphasis on the student customer base, in order to discern how well the bakery's products align with the preferences and expectations of these 500 students. This endeavor doesn't stop at mere assessment but extends its purpose towards fostering continuous improvement. By diligently collecting feedback, the bakery identifies both strengths and weaknesses in product quality, thereby enabling targeted enhancements and adjustments. Moreover, the evaluation sheet directly informs menu development, shedding light on which products are favorably received and which may require refinement or expansion, ultimately guiding the selection of items on offer. Of paramount importance is the evaluation of freshness as a critical component, recognizing its direct influence on the customer's experience. The bakery seeks to ensure a consistent delivery of fresh products to its customers, aligning with their expectations.

In terms of scope, this evaluation comprehensively covers the visual appeal, taste, texture, and quality of the bakery's products. It invites both quantitative data, such as ratings and scores, to quantitatively measure product quality, and qualitative feedback and comments to gain deeper insights into student preferences and potential issues encountered. The scale of involving 500 students ensures diversity and comprehensiveness in the feedback collected, making it representative of the bakery's student customer base. Importantly, the collected feedback isn't a mere formality; it will be actively used in decision-making processes to enhance product quality, taste, texture, and freshness, underscoring the bakery's commitment to continuous improvement and customer satisfaction.

"Our analysis of student feedback reveals an overwhelmingly positive assessment of this bread, with the majority rating it as 'excellent' in multiple key aspects:

Product Appearance: A significant majority of students found the product appearance to be 'excellent.' The bread consistently displayed an appealing visual presentation.

Taste and Flavor: The majority of students rated the taste and flavor as 'excellent.' This bread delivers a consistently outstanding and flavorful culinary experience.

Texture: The majority of students noted that the texture of the bread was 'excellent.' It provides a satisfying balance of softness and structure.

Quality: A significant majority of students evaluated the quality of the bread as 'excellent,' indicating high standards and consistent excellence in its production.

Freshness: Most students found the bread to be 'excellent' in terms of freshness, highlighting the product's quality maintenance.

These findings underscore the unanimous consensus among students regarding the bread's exceptional attributes, encompassing product appearance, taste, flavor, texture, quality, and freshness. This bread has clearly left a positive impression on a significant portion of our student community."

"I'd like to highlight that sharing these anecdotes and impact stories from our bakery is considered a best practice in showcasing our commitment to quality and customer satisfaction."

- A customer approached our bakery stand and inquired about our best-selling products. When we mentioned the cinnamon rolls, their eyes lit up with excitement. They shared how they had initially come to our bakery because they heard from a friend that our cinnamon rolls were a must-try. As they bit into the warm, gooey, cinnamon goodness, their satisfied smile spoke volumes. This anecdote clearly underscores the popularity and reputation of our cinnamon rolls as a best seller.

- One morning, a customer walked into our bakery just as a fresh batch of cinnamon rolls was coming out of the oven. The aroma of warm cinnamon and freshly baked dough filled the air. They decided to try one right there and then. Their face lit up as they savored the roll, and they remarked, 'I can't believe how warm and fresh this is. It's like it was made just for me.' This anecdote vividly illustrates the impact of serving freshly baked products and the delight it brings to our customers.

- We've had local schools approach us to collaborate on educational initiatives. They asked if we could host bakery tours for their Students with Special Needs in Primary level to learn about the art of baking. One of our proudest moments was when a young aspiring baker from a local school visited us and declared that our bakery tour had ignited their passion for baking. It's inspiring to know that we're helping to nurture the next generation of bakers right here in our community.

- One day, a visitor to the City Hall of Malaybalay, who was in town for a government event, noticed the display of our bakery products. They decided to purchase a selection of our pastries to enjoy during a meeting. After trying our products, they were so impressed that they inquired about the bakery's location and hours of operation. This led to them becoming a regular customer.

Aspects of our bakery's bread and pastry offerings that receive consistent positive feedback, particularly due to our Deaf workers:

"The quality and taste of the pastries from this bakery are exceptional. You can truly taste the craftsmanship in every bite. It's clear that their Deaf bakers put a lot of heart into their work."

"Kudos to this bakery for their commitment to hiring Deaf individuals. It's heartwarming to see a business actively promoting inclusivity and creating job opportunities for the Deaf community. We need more businesses like this."

"I had a delightful chat with one of the Deaf staff members who took my order. They were so patient and friendly, and we communicated just fine. It's not just about the pastries; it's the warm and personal experience they offer."

"I'm inspired by this bakery's story and mission. Their dedication to Deaf workers is admirable. I wholeheartedly support their cause and the message of inclusion they bring to our community."

"This bakery is more than just a place to get delicious pastries. It's a beacon of social change. Their commitment to empowering the Deaf community and providing meaningful jobs is something to applaud."

"I appreciate how this bakery not only serves delectable treats but also raises awareness about Deaf culture. They've taught me so much about the challenges and strengths of the Deaf community. It's a real eye-opener."

While our products have consistently received excellent evaluations, we acknowledge that there is room for improvement in ensuring the consistency of our offerings. Our commitment to excellence drives us to address this aspect more comprehensively:

Standardization: We will further standardize our recipes, ingredient measurements, and baking processes to ensure that each product consistently meets the high-quality standards we've set.

Quality Assurance: We will enhance our quality assurance checks to monitor and maintain consistency at every step of the production process. This will help us identify and address any potential deviations.

Training and Development: Our team members, including our Deaf workers, will receive additional training and skill development to reinforce their expertise and contribute to maintaining product consistency.

Continuous Feedback Loop: We will establish a continuous feedback loop among our staff, encouraging them to report any issues related to consistency. Addressing concerns in real-time will help us improve and maintain our standards.

Customer Satisfaction: We value the feedback of our customers. We will actively seek input and listen to their suggestions, using their insights to make necessary adjustments.

Consistency Audits: We will implement routine consistency audits, comparing our products against the benchmarks we've set, even when our products receive excellent evaluations.

Students consistently rate the bread and pastries prepared by our Deaf workers as "excellent." They praise the quality, taste, and unique offerings, demonstrating a strong positive response to our bakery's products. The positive feedback highlights the warmth and personal connection they experience with our Deaf staff members, as well as the inspiring story of our bakery's commitment to Deaf workers. Anecdotes shared by our customers include heartwarming stories of inclusivity, kindness, and the impact of our bakery on the community.

However, we have identified an area for improvement in maintaining the consistency of our products. To address this, we are dedicated to standardizing our processes, enhancing quality control measures, and providing ongoing training to ensure that our bakery consistently delivers excellence. Your feedback and continued support are vital as we work towards achieving this goal.

"We extend our heartfelt gratitude to the 500 students who participated in the evaluation of our bread and pastry products, skillfully prepared by our Deaf workers. Your feedback and contributions have been invaluable in shaping the quality and experience we offer. We deeply appreciate your active involvement in this process, as it helps us not only maintain excellence but also foster an environment of inclusivity and growth. Thank you for your support, and we look forward to continuously serving you with the finest products and creating a positive impact on our community."

After implementing the best practices focused on bread and pastry making for deaf students, several impactful outcomes are observed:

1. **Enhanced Skill Development:** Deaf students demonstrate improved fine motor skills through kneading, shaping, and decorating dough, contributing to their overall dexterity and coordination. The hands-on nature of baking also enhances tactile sensitivity and sensory integration.
2. **Effective Communication:** Tailored baking activities promote visual communication methods, allowing students to follow instructions, ask questions, and express themselves more confidently. This leads to enhanced communication skills and a greater sense of agency in expressing needs and ideas.
3. **Boosted Self-Esteem:** Successful completion of baking projects bolsters the self-esteem and confidence of deaf students. Tangible achievements in baking translate into a greater belief in their abilities, motivating them to take on new challenges in various aspects of their lives.
4. **Preparation for Vocational Readiness:** The incorporation of baking techniques relevant to culinary careers equips deaf students with practical vocational skills. They gain exposure to tools, methods, and safety practices that could potentially prepare them for future employment opportunities.
5. **Fostered Social Interaction:** Collaborative baking activities create an inclusive environment where deaf students and peers interact seamlessly. The shared experience of baking fosters friendships, encourages teamwork, and paves the way for deeper connections beyond the kitchen.
6. **Cultivated Sense of Belonging:** Through inclusive baking sessions, special education students feel a stronger sense of belonging within the school community. They develop a heightened awareness of their value as contributors, fostering a positive classroom atmosphere and school environment.

7. Holistic Personal Development: The combination of skill development, improved communication, heightened self-esteem, and social engagement leads to holistic personal growth. Deaf students are better prepared to navigate challenges, contribute positively, and engage actively in various educational and social settings.

8. Cultural Appreciation: Baking activities centered on diverse recipes introduce deaf students to cultural variations, promoting appreciation for global culinary traditions. This exposure encourages open-mindedness and cultural sensitivity.

Benefactors

Category	Number
Junior High School Teacher	250
Senior High School Teacher	75
Non-Teaching Staff	22
Total	347
Junior High School Students	5,965
Senior High School Students	4,083
Total	10, 048

Persons Involved

Category	Number
Deaf Workers	7
SPED Teachers/Gen.Ed Teacher	9
Total	16

PROFIT/INCOME (2022-2023)

Sold bread	24,	730	@	5.00
Total	Php 123,650.00			

Summary and Recommendations

Through this livelihood program it can make several contributions to the community. It provides employment within the bakery for Deaf individuals, the business contributes to reducing unemployment rates within the Deaf community. Skill development and vocational training. It promotes Deaf culture and awareness, the bakery catering to the Deaf community actively promote Deaf culture, raise awareness, and challenge societal misconceptions and stereotypes about the Deaf. By showcasing the talents, abilities, and contributions of Deaf individuals, the business helps to educate the wider community and foster a more inclusive and accepting society. Building a supportive community, the bakery become a central hub for the Deaf community, providing a space for individuals to gather, socialize, and form connections. It creates a supportive and welcoming environment where Deaf individuals can share their experiences, seek support, and build a sense of belonging and unity.

Overall, the BNHS Bread and Pastry livelihood program for the Deaf community can have a positive and far-reaching impact, promoting inclusivity, empowering individuals, fostering understanding, and creating a more supportive and accepting community for everyone.

Recommendations:

1. **Tailored Curriculum:** Develop a curriculum that adapts recipes and instructions to suit the needs of deaf students. Utilize visual aids, diagrams, and videos to enhance comprehension and engagement.
2. **Communication Strategies:** Train educators and peers in basic sign language and effective communication methods to ensure seamless interaction during baking activities.
3. **Inclusive Environment:** Organize small-group baking sessions that encourage participation from all students, promoting collaboration and fostering a sense of community.
4. **Safety Awareness:** Prioritize safety by incorporating visual cues and demonstrations to communicate safety precautions effectively in the kitchen environment.
5. **Individual Progress Tracking:** Implement a system to track each student's progress and achievements in baking, reinforcing their sense of accomplishment and growth.
6. **Vocational Exposure:** Introduce baking techniques relevant to potential culinary careers, allowing deaf students to develop practical skills that could serve them in future employment opportunities.
7. **Cultural Diversity:** Incorporate diverse recipes from various cultures to introduce students to global culinary traditions and promote cultural appreciation.

8. **Regular Feedback:** Engage with students to gather feedback on their baking experiences, allowing for continuous improvement and adaptation of the curriculum.
9. **Collaborative Support:** Collaborate with special education professionals, sign language interpreters, and occupational therapists to ensure a comprehensive and effective approach.
10. **Celebration of Achievements:** Celebrate students' baking achievements through regular showcases, creating opportunities for recognition and boosting their self-esteem.

By implementing these recommendations, schools can create an enriching and empowering baking program that positively impacts the lives of deaf students, fostering skill development, social integration, and personal growth.

Special Hand Bakers: Bread and Pastry Logo





During the Launching of BNHS Special Hand Bakers Bread and Pastry last February 14, 2023.



SPED Teachers and conern Teachers managing the BNHS Special Hand Bakers Bread and Pastry



SPED Teachers and conern Teachers managing the BNHS Special Hand Bakers Bread and Pastry





Cinnamon Making



Bread making with our school principal



Deaf workers



Educational Tour in the Bread and Pastry (Special Hand Bakers) of Students with Special Needs in the Primary Level together with their SPED Teachers



Customers buying bread baked with love by the Deaf.



Brownies given to our Secondary School Principal IV during Teacher's Day



BAKED PRODUCTS



SPECIAL HAND BAKERS OUTREACH PROGRAM



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